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TOLEDO, OHIO.**Foodstuffs—Protection of—Persons Affected with Communicable Diseases Prohibited from Working Where Foodstuffs are Made or Sold. (Reg. Bd. of H., Apr. 29, 1915.)**

SECTION 1. That no person or persons shall operate any bakery, confectionery, creamery, dairy, dairy barn, milk depot, laboratory, hotel, restaurant or eating house, packing or slaughter house, or ice cream plant, huckster wagon or other vehicle, or any place where any butter, butterine, meat, lard, cheese, bird, fruit, cake, candy, confectionery, fish, fowl, vegetable, or other food article or food product is manufactured, packed, stored, deposited, collected, prepared, kept or exposed for sale, or offered for sale, produced or sold, for any purpose whatever, except bananas in the bunch, oranges, lemons, pineapples, grapefruit, uncut melons, and nuts of all kinds in the shell, where any of the said food articles or food products are not securely protected, by coverings or otherwise, so as to thoroughly protect the same from dust, dirt, flies, and by all reasonable means from all foreign or injurious contamination.

SEC. 2. That no employee, person or persons, operating any place recited in the first section of this order and regulation shall knowingly require, permit, or suffer any person to work in any building, room, cellar, basement, or vehicle, or any other place used or occupied for the purpose or purposes recited in section 1 hereof who is affected with any venereal disease, smallpox, diphtheria, scarlet fever, yellow fever, Asiatic cholera, leprosy, trachoma, typhoid fever, tuberculosis, epidemic dysentery, measles, mumps, German measles, whooping cough, chicken pox, or any other infectious or contagious or loathsome disease.

Bakeries—Construction and Sanitary Regulation. (Reg. Bd. of H., Apr. 29, 1915.)

SECTION 1. Each bakeshop inspector shall visit each bakeshop in his or her district as often as practicable, see that the regulations relating to bakeshops are strictly enforced, and perform such other duties as may be assigned.

SEC. 2. All bakeries shall be drained and plumbed in a sanitary manner and provided with such air shafts, windows, or ventilating pipes as are provided for by law. No cellar or basement shall be used as a bakeshop.

SEC. 3. Each bakeshop shall be provided with a suitable washroom and water-closet apart from the bake rooms where the manufacture of food products is conducted. No water-closet, earth closet, privy, or ash pit shall be in, or communicate directly with a bakeshop or any bakery for a hotel or public restaurant.

SEC. 4. Each room used for the manufacture of flour or meal food products shall be at least 8 feet in height. Side walls of such a room shall be plastered or wainscoted and the ceiling plastered or ceiled with lumber or metal. If required by the bakeshop inspector, such side walls and ceilings must be whitewashed or painted at least once in three months. The furniture, utensils, and machinery of each room shall be so arranged as to be easily moved and the furniture and floor kept thoroughly cleaned and in a sanitary condition.

SEC. 5. Manufactured flour or meal food products shall be kept in dry and airy rooms, so arranged that the floors, shelves, and other facilities for storing can be easily and thoroughly cleaned.

SEC. 6. The sleeping rooms for persons employed in a bakeshop shall be kept separate from a room where flour and meal, or flour and meal products are manufactured or stored. The inspector of bakeshops may inspect such sleeping places, if they are on the same premises as the bakeshop, and order them cleaned in compliance with sanitary principles.